5 Authentic Madrid Bars Loved by Locals

If you came to Madrid for some homemade *croquetas* or high quality *jamón ibérico*, you want to make sure that you're going to the best places. In Madrid, like any other major European city, it can be difficult to distinguish the local favorites from the tourist traps. But this doesn't necessarily mean that you have to venture off the beaten path to find traditional Spanish delicacies.

To save you the trouble, here's a list of some of the most authentic bars that can easily be found in the center of the city. So get ready to discover Madrid, one *tapa* at a time.

1) El Madroño

This restaurant screams authenticity with its interior and exterior tile decorations that depict Madrid's history and culture. When walking in, the first thing that will catch your eye is the homemade pastries and cakes that you'll be anticipating throughout your meal. Once seated, it's no surprise if a free *tapa* is brought to your table before even ordering.

El Madroño is the perfect place to order a glass of *vermut* paired with the *delicias de bacalao con mermelada de madroño*. These cod bites are fried to golden perfection and served with a side of madroño jam, the fruit from Madrid.

Delicias de bacalao con mermelada de madroño

- **Address:** Calle Latoneros, 3
- **Metro:** La Latina
- **Phone:** +34 913 64 56 29

2) Bar la Campana

If you’re looking for the perfect *bocadillo de calamares*, look no further because La Campana is hands down the best place. Right next to Plaza Mayor, this bar is always crowded with locals, no matter what time of day it is. My personal favorite is a calamari sandwich paired with *una cerveza con limón*, otherwise known as beer with a splash of lemon. And if you’re feeling extra hungry, you can’t go wrong with an order of *patatas bravas* or *patatas alioli*.

Bocadillos de calamares con patatas bravas y patatas alioli

- **Address:** Calle Botoneras, 6
- **Metro:** Sol
- **Phone:** +34 913 64 29 84

3) Casa Toni

Found on Calle de la Cruz, this small restaurant definitely stands out against the others, with its worn out awning and window where you can see the chef hard at work. The first thing that you'll notice while walking into Casa Toni is the chef grilling up portions of *pimientos* and *oreja* to a charred perfection. In my opinion, this place has the best *sepia* ever. This grilled cuttlefish topped with fresh herbs and served with a side of mayo should be enjoyed with a Madrid white wine.

Sepia con vino Madrileño

- **Address:** Calle de la Cruz, 14
- **Metro:** Sol
- **Phone:** +34 915 32 25 80

4) Casa González

This half-bar half-artisan store located off of Calle Huertas is the perfect place to enjoy a light round of tapas, and maybe take a few of the goods home with you. Casa González is a cheese lover's dream with its delicious *raclette tosta* and variety of other European cheeses to choose from. My personal favorite take-home item is the *queso de arzúa*, which is a fresh cheese from the north of Spain. After enjoying a nice glass of wine and a tapa or two, don't be afraid to bring home a bag full of artisan goodies with you.

- [Web]
- **Address:** Calle del León, 12
- **Metro:** Antón Martín, Sol
- **Phone:** +34 914 29 56 18

5) Bodegas Ricla

About a 5-minute walk from Plaza Mayor is where you can find an old-fashioned bar decorated with bottles of wine that definitely gives a classic tavern feel. You can even take one of those bottles home with you! Just ask anyone behind the counter and they will be happy to help. Besides the amazing Spanish wines, Bodegas Ricla has a pretty good *vermut de grifo* (vermouth on tap) that goes perfectly with a side of *albóndigas,* otherwise known as meatballs.

- **Address:** Calle Cuchilleros, 6
- **Metro:** La Latina, Tirso de Molina
- **Phone:** +34 913 65 20 69

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